



LOADED POTATO

Ingredients

1	River Valley Gourmet Smoked Cheddar and Bacon or Loaded Potato
4-6	medium potatoes, baked
8 oz	cream cheese
4 Tbs	butter
1 cup	shredded cheddar cheese

Directions

Preheat oven to 400 degrees. Cut potatoes in half lengthwise and scoop out the inside, leaving the skin and about 1/2 inch thickness of potato. Combine Mix and cream cheese; mix until smooth then stir in potatoes that were removed from skins. Spoon mixture into potato skin halves and sprinkle with shredded cheese and Topping packet. Place in baking dish and bake until warm and mixture begins to brown.

Options:

- Top with chives, black olives and bacon crumbles for added flavor.
- Serve with sour cream or salsa!